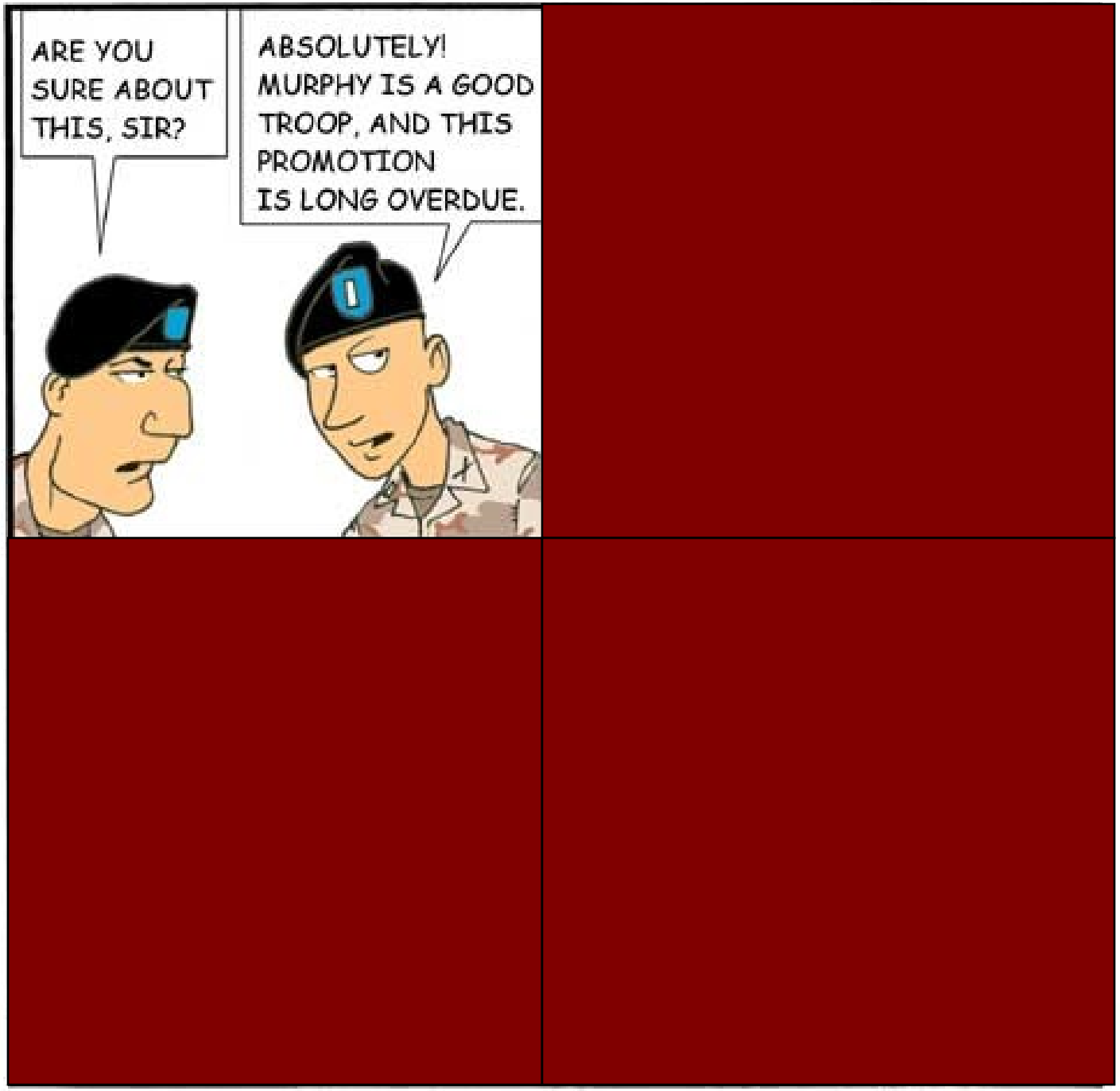
Food Safety & Security

Food Safety Principles
Food Risk Management (HACCP)
Food Security (Vulnerability)
TB MED 530
Points of Contact
Web Resources


ARE YOU SURE ABOUT THIS, SIR?
ABSOLUTELY! MURPHY IS A GOOD TROOP, AND THIS PROMOTION IS LONG OVERDUE.

Force Health Protection

- *Force Health Protection (FHP) is the prevention and health promotion initiative designed to protect Warfighters from preventable illnesses and unnecessary casualties – in garrison and on deployment – while helping them achieve and maintain a healthy lifestyle.*

- FHP's mandate ensures that troops are protected against occupational and workplace health hazards and are given the knowledge necessary to attain a high state of health and fitness. Protection and promotion services and programs within FHP are essential to build a strong, effective military force and to maintain its high level of deployment readiness.

Food Safety Principles

- **FATTOM**
  - Food
  - Acidity
  - Time
  - Temperature
  - Oxygen
  - Moisture
- Hand Hygiene
- Progressive Cooking
- Cross Contamination

Food Safety Principles

- Sanitation
  - Ware Washing
  - Surfaces
  - Storage
  - Personal Hygiene
  - Personal Health
  - Personal Habits
  - Cross Contamination
- Security
  - Verify Source "Approved"
  - Inspect upon receipt
  - Document
  - Storage
    - Sabotage
    - Pests
  - Time / Temp control

Food Safety Principles

- Training
  - Manager Certifications
  - 8 hr, New
  - 4 hr, Refresher
  - QMC&S, ACES online
  - Commercial (e.g., ServSafe)
  - Local PVNTMED
- Management
  - Storage (Dry, Cold)
  - Time/Temp
  - Temp Data Logs
  - Expiration
  - Leftovers

Food Risk Management

- ***FM 5-19***, Composite Risk Management, 21 Aug 2006
- ***FM 10-23-2***, Tactics, Techniques and Procedures for Garrison Food Preparation and Class I Operations Management (chap. 9), 30 Sep 93
- ***FM 10-23***, Basic Doctrine for Army Field Feeding and Class I Operations Management (chap. 11), 18 Apr 96
- ***FM 8-34***, Food Sanitation for the Supervisor, 30 Dec 83

Food Risk Management

Army Food Risk Management Program

- AR 30-22, The Army Food
- Program and DA PAM 30-22, Operating Procedures for the Army Food Program
- Installation Food Protection Program
  - Food Risk Management;
    - Apply HACCP Principles
  - Food Safety and Sanitation Training;
  - Integrated Pest Management Plan
    - Primary focus for IPM should be on prevention of pest entry into food operations, identification of potential infestations, and controls using the least-toxic method.

TB MED 530

- Sanitary Inspections
  - Risk Assessment
  - Comprehensive Inspections
  - Integrated Pest Management
- Program Support
  - Risk Assessment
  - Training
  - Contract Review

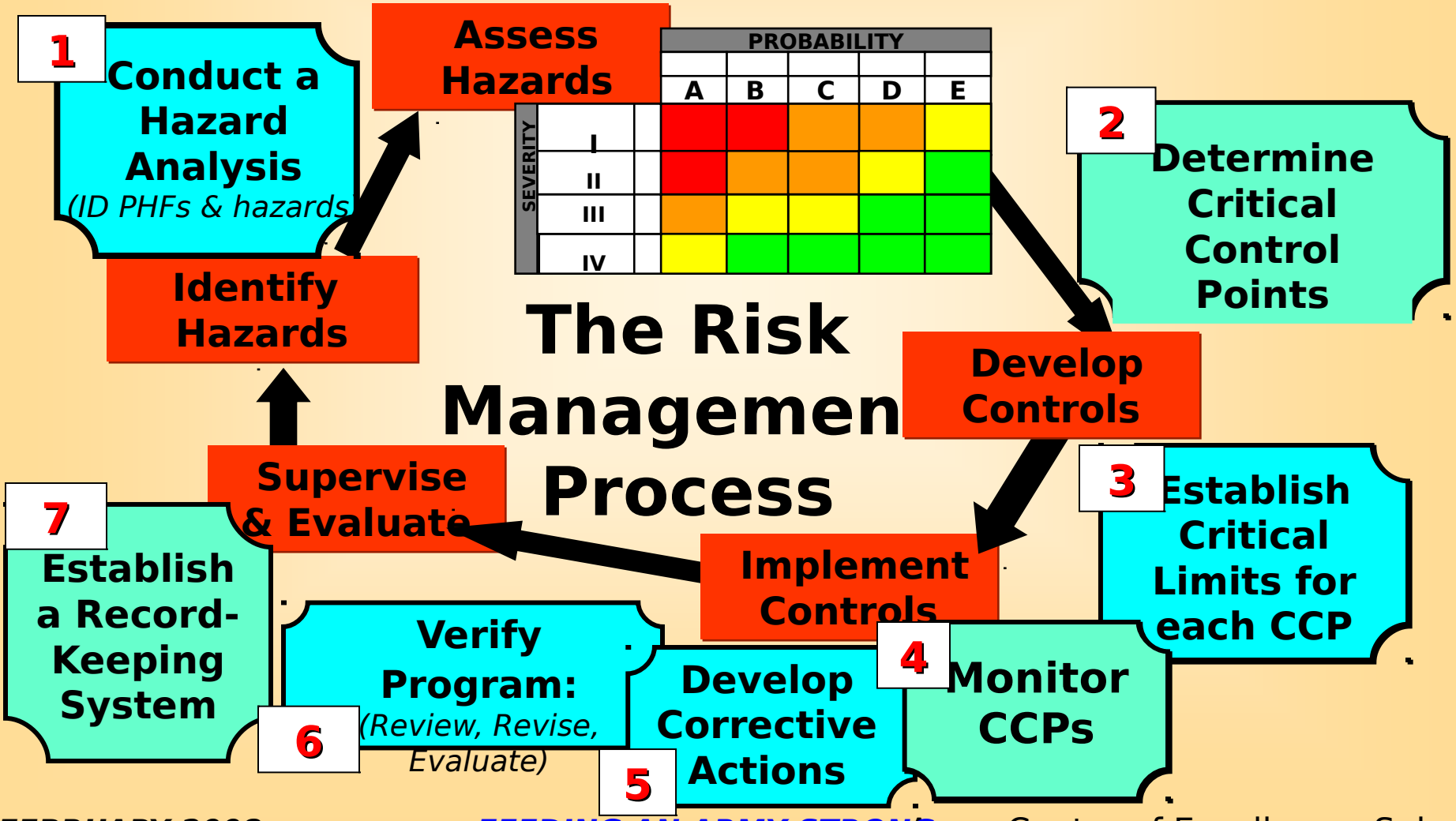
TB MED 530

Occupational and Environmental Health Food Sanitation

- Current 2002
- Update 2008

Food Risk Management

Food RM ≈ Applying HACCP Principles



Food Security

- Deliberate Sabotage of Food Supplies
- National Security Concern

Hot Topics
Discussion

- Hot Gloves, Improved
- Ware Washing, Sanitation
- Bread, Dates - Freezing
- Milk, Freezing
- Burgers, in Broth on Short Order line
- Milk, Dispenser Tube Length
- Thermometer, Calibration & Sanitation
- Others?

Hot Gloves

- ISSUE: Personal Protective Equipment
- RISK: Scalding
- STANDARD:
- RECOMMENDATION: Ansell “REDMONT” model 19-938, 18 inch Neoprene gauntlet glove
  - NADICK selected to be issued with future Food Sanitation Centers and Assault Kitchens
  - 8415-01-511-4637, gloves, chemical and oil protection,

Ware Washing Sanitation

- ISSUE: Water not hot enough alone or too hot for chemical sanitation
- RISK:
- STANDARD:
- RECOMMENDATION:

Bread

- ISSUE: Freezing before expiration date
- RISK:
- STANDARD:
- RECOMMENDATION:

Milk

- ISSUE: Freezing before expiration date
- RISK:
- STANDARD:
- RECOMMENDATION:

Burgers

- ISSUE: In broth on short order grill
- RISK:
- STANDARD:
- RECOMMENDATION:

Milk Chill Box

- ISSUE: Dispenser tube length and angle
- RISK:
- STANDARD: FM , TB
- RECOMMENDATION:

Thermometers

- ISSUE: Improper and inadequate use of Bi-metallic stem Thermometers
- RISK:
- STANDARD:
- RECOMMENDATION:

Other

- ISSUE:
- RISK:
- STANDARD:
- RECOMMENDATION:

Web Resources

- U.S. Army Quartermaster Center and School, Army Center of Excellence, Subsistence; FOOD SAFETY http://www.quartermaster.army.mil/aces/food_safety/food_safety.html
  - Food Safety & Protection Certification Course
- Center for Health Promotion and Preventive Medicine http://chppm-www.apgea.army.mil/
  - Food Safety Fact Sheets
- Defense Logistics Agency, http://www.dscp.dla.mil/subs/fso/vetcom.asp
  - VETCOM District Points of Contact
- 2005 FDA Food Code http://www.cfsan.fda.gov/~dms/fc05-toc.html

Points of Contact

- CPT Richard Ramos, Environmental Science Officer
- CW4 Ron Biddle, Veterinary Food Safety Officer

"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread, and pumpkin pie."

~ Garfield/Jim Davis

Salud

To your health, Cheers, Bless you